

Pizza!

Caramelized Onions With Roasted Butternut Squash, Blue Cheese, Fried Sage and *Kitchen Table Bakers* Parmesan Crisps



Recipe

- 8 oz mozzarella
- 1/2 cup blue cheese
- 2 cups diced butternut squash (about 1/2 in per side)
- 1 tbs chopped rosemary
- 2 cups chopped onions
- salt
- pepper
- 12-18 sage leaves
- 2 tbs butter

- 1 Package *Kitchen Table Bakers* Aged Parmesan Wafer Crisps or Rosemary, Garlic flavors.

1. Season the butternut squash with the rosemary, a sprinkle of olive oil and salt and pepper to taste. Roast uncovered at 350F for about 45 minutes. The squash should be soft and will be slightly caramelized at the edges. Remove from the oven and set aside.

2. Add about 2 tbs of olive oil to a large skillet and heat on medium heat. Add the chopped onions and cook until caramelized. This will take about 20 minutes and is done when the onions are translucent and have lost all their liquid. Don't be alarmed if the volume of onions has reduced to about 1/3. Remove the onions from the heat and set aside.

3. Wash and dry the sage leaves. Add butter to a large skillet and when the butter is melted, add the sage. Fry on low-medium heat, cooking until the leaves are crispy but not burnt. You can test it. The leaves should break easily. When the leaves are done, remove and place on a clean paper towel to absorb the oil.

Assemble and Bake the Pizza

1/2 hour before baking, place a baking stone in the oven and heat at 500F.

Roll out the pizza dough (Whole wheat, Gluten Free or Low Carb) and add spread the caramelized onions all over. This will serve as the 'sauce' so you want to make sure that the dough is completely covered. Add the butternut squash and then top with mozzarella and the blue cheese. Bake on the pizza stone until the crust is golden brown (about 12-15 minutes). Remove the oven and add the sage leaves and parmesan crisps on the still warm pizza.